Prices of Fish, of Meats, and of Vegetables-Care Now Used in the Rearing of Choice Powls and Vegetables-How to Cook a Butnea Fowl - The Cook's Intangible Kanek as Shows to Cooking Sausages.

Fish still continues to command very high prices. So far shad have not appeared north of North Carolina. Their advent this season not looked for in the Delaware and Hudson until some time in April. Those now in market are in superb condition. The price fluctuates from day to day, according to the quantity received. Roe shad may be had for 75 ents each; bucks 50 cents. A decline in these prices may not be looked for until the sources of aupply become more extensive. One of the st remarkable episodes in the fish market is noted in the comparative cheapness of terrapin. These may now be purchased at from \$15 to 200 per dozen. This decline in price places errapin à la Maryland at the command of the requenters of the cheaper restaurants, where portion is now served for 50 cents. Green the sells at from 20 to 25 cents per pound. sters are very high and small; they cost 20 ents per round. Deviled crab meat in the Il prepared for heating in the oven is sold or \$1 to \$1.25 per dozen. Soft-shell clams ed are high at 60 cents to \$1.25 per hunfred. Scallops are 50 cents per quart. Striped ass, 20 to 25 cents per pound; sea bass, 20 cents; cod. 8 cents; white perch, 15 cents; akfish. 15 cents; smelts, 25 cents; black-Sah. 10 to 12 cents; halibut, 15 to 20 cents; whitebalt, 25 cents: sheepshead, 20 cents:

reakfish. 15 cents: smells. 25 cents: blackBah. 10 to 12 cents; hallbut, 15 to 20 cents:
whitebalt, 25 cents: sheepshead, 20 cents;
pompano, 20 to 25 cents: sheepshead, 20 cents;
pompano, 20 to 25 cents: sheepshead, 20 cents;
pompano, 20 to 25 cents: spanish mackerel. 40
cents: cels, 15 to 20 cents.

There is little or no change in the price of
meats. Spring lamb is now more abundant
and is seiling from \$2.50 to \$3 for the forequarter; veal is coming in quite freely: cuttets
are 25 cents per pound, and sweetbreads, the
best, cost from 40 cents to \$1 per pair. Pork
chops are 14 cents per pound. On or about
the 1st of May the famous Vermont turkers
will be in market. These will be available
until the 1st of September at 25 cents per
pound. One desier absorbs the output of
poultry from the farm of a high official of the
last Administration. His fowl are fattened
upon cream and indian meal. They command
fanoy prices: but an ease and people
wealth ande of hotels, recently opened in
this town, as regards a fastidious choice
of food products, that one hundred per
cent. increase in the product of poultry from
the farm mentioned could be readily absorbed. Turkers are seiling from 20 to 22
cents per pound: capons, 28 cents; spring
chickens, 75 cents to \$1 each. Dry picked
fowl are cheap, at 18 cents per pound. The
most sought after game now in the market is the
English partridge, a bird about at hird larger
than our quail. Very extensive shipments of
these birds have been received this reason
from abroad, so large as almost to appear
insredible. English partridges sell for \$4
per dozen; Scotch and black grouse
command \$3.50 and \$4 per pair. Bay
anips are out of market. They may be
produred, however, from Hosen a little larger
than our quail. Very extensive shipments of
these birds have been received this reason
from abroad, so large as almost to appear
insredible. English partridges sell for \$4
per pair; blue-wing teal, 40 cents per pair.

Diese duekes \$1 to \$1.25 per pair; blackbirds,
60 to 75 cents per dozen. The

It is noted in a former paragraph that a high official of the last Administration is the owner of a poultry farm, the output of which com-mands exceptionally high prices through his careful preparation of the fowl for market. This is an instance of the very close attention which is now given to the production of the very best of animal and vegetable food, a matter of comparatively recent growth. It is in response to a demand, the outcome of the diffusion of wealth and a discriminating fastidiousness. Ten years since in December a dealer quarts of hothouse strawberries of the largest size. These cost the consumer \$200, or at the rate of \$10 a quart. In December of 1892 the same berries could have been purchased for \$6 a quart. Ten years since the growers of hothouse strawberries for market could be counted on the fingers of one hand; now there are scores, particularly in the neighborhood of Boston. Instead of the insignificant plats which marked the inception of the business, scres now under glass are devoted exclusively to the cultivation of this fruit for winter consumption. Cucumbers raised in hothouses, which a few years since cost from 50 to 75 cents each, may now be purchased from 20 to 25 cents each. This decline in price will indicate how rapid has been the progress in the cultivation of hothouse fruits and vegetables for the winter market. Lettuce and radishes, raised under glass, may now be obtained during the coldest weather at a price which places them within the reach of beople of moderate means. It is a singular paradox that the choicest fruits and vegetables grown in hothouses come from parts of the continent where the weather is the most severe. The best pia plant received in this market in winter comes from Quebec. In no direction, however, is the improvement in fruit products more marked than in butter. Ten years since, residents of the rural districts, in order to obtain a superior quality of this product, were obliged to obtain their supplies from the eities. Now, within a radius of almost every 200 square miles, where the pasturage is suitable, is found a dairy stocked with the best grades of cattle, and equipped with the most modern appliances to insure the cleanliness and purity of the product. These dairies find their best customers within the limits of their eavironment. Butter obtained from one of these establishments may be counted upon as possessing absolute uniformity of excellence; moreover, the price as a rule does not exceed 24 cents a pound in summer, and 35 cents during the winter months. quarts of hothouse strawberries of the largest size. These cost the consumer \$200. or at

Of domestic poultry guinea fowls, among the prejudiced, receive the least consideration. This arises from the impression that the mest is dry. This is true to some extent; but this defect is easily overcome. The growers of these birds for personal consumption, who know how to fatten them, have no complaint to make of their lack of succulency. If, ten days before they are to be killed, they are con-fined in an englosure which allows of freedom of movement, and are fed upon rice or wheat sled in milk, their dryness of flesh will be casurably overcome. Even guinea fowls
rehased in the market, which have not
dergone this preliminary freatment, will
found equal to the ruffed grouss
her are properly cooked. They should althe reasted. In preparing them they
said be coated with a thick and uniform
sains of butter, as one would capiously
ad a siles of bread. When ready for the oven
the file of bread with greased paper. So
as they commence to cook they should be
de intervals of not more than five minfee with the liquid which will drip into the
an. A faw moments before they are ready to
save the greased paper should be removed,
at the birds may assume a delicate and unirm light brown color. Great cars must be
served that they be not overdone, otherwise
method suggested will be of little or no
1. The flesh of the guinea fowl is of the
a texture and color as that of the ruffed
use or partridge. surably overcome. Even guinea fowls

no metter how extractly they may conform to a culinary formula. failure will inevitably attent their effects. Un the other hand, there are three when no maiter how involved and complicated the terms and requirements of a recipe, will invariably secure triumphant results. An instance of this is found in the preparation of even so simple a dish as squasges a la gastronome. This consists of mashed potatoes, prepared for baking in the oven, upon the surface of which uncooked sausages punctured with a fork are closely packed, so that their juices will permeate in the baking the potate henesate. Where the intangible is dominant in this case is in the skill with which the potatoes, mingled with butter and milk, are mashed. On the one hand they may be manipulated so that the product will be a solden, heavy mass, and on the other and enrich. The successful result comes from a congenital flexibility of wrist, which cannot be supplemented either by instruction or practice. There is another method of preparing sausances at a gastronome which is employed in the higher class of restaurants. The sausages are not punctured, but paring sausance are not punctured, but paring sausance with a very rich tomato sauce and baked in the oven. It is merely a master of personal taste which of the two formulas shall be used; but the success of either is entir iy dependent upon the intangible aptitude of the one who prepares them. MARKET, KITCHEN, AND TABLE

CANNED MEATS NOWADAYS. How Canned Food in Prepared-Its Luxuri-

ous Variety-A Christmas Dinner in 20 Minutes-Garrison and Ship Supplies,

One of the leading wholesale grocers in this city says that the demand for canned goods has doubled within the last two years. Almost everything that is edible is done up in cansmeats, fruit, vegetables, soups, and puddings, and in some instances the supply hardly keeps pace with the demand. This is particularly the case with canned meats, which are a comparatively new product. The canning of fruits on a large scale has been an extensive industry for some years, but meat in bulk has been canned only for a short time. One New York firm three years ago turned out 200 cans of meat a day; the same firm is now delivering 8,000 cans a day, and has great difficulty in filling its orders. The demand for canned meats is almost boundless, for they are much cheaper than fresh meats, and better than the fresh meat sold in many places. Tons of canned beef, fresh and corned are sent annually to the West Indies, to the West, and South of this country, and to Europe, Asia, and Africa. Wherever man lives, the empty beef can is a familiar part of the scenery. Dealers say that the ignorance of butchers has almost as much to do with the sale of canned meat as a local scarcity of good animals. They mention Cuba and some of our Southern States to illustrate this point. In Cuba the animals are good, though scarce, but the butchers have no idea of cuting a carcass properly. They carve it into chunks, regardless of the tenderloin, sirioin, or roasts, and sell every part at the same price. The consequence is that good meat is spoiled. and customers prefer the canned meat, which is always properly butchered.

With so much canned mest in use all over the world, it is well to know that the people who are most interested in its wholsesomeness and keeping qualities have great confidence in it. These people are the explorers. particularly Arctic explorers, who are cut off from outside supplies for months, whose lives depend upon the soundness of the food they carry with them. They naturally exercise more care in the selection of canned goods than any other people. When the Greely expedition was fitting out, in 1881, a New York firm supplied it with a large quantity of pem-

pedition was fitting out, in 1881, a New York firm supplied it with a large quantity of pemmican. Part of this was caten in the Arctic regions, but when the party returned there was a good supply left, and what was brought back was returned to the dealer. Ten years later, when the Peary expedition was fitting out, sample cases of this pemmican were opened and were found to be in as good condition as when fresh made, and the meat that had seen Arctic service with Greely went northward again with Lleut Peary, and what was left the second time was in good condition at the end of the voyage.

Femmican is now rarely used, except by Arctic explorers, because other kinds of preserved meat are more palatable and will keep equally well. Pemmican is made of beef dried in the sun, pounded into a stiff paste with plenty of fat, and some raisins, prunes, and other dried fruits. The paste is then done up in bags, boxes, or tin cans. Pemmican and lerked beef were once the great staples for long voyages and exploring parties, but with canned meats the diet is now much more varied. No pemmican is kept on sale in this city, but several of the large grocers will take orders for it in quantities. Jerked beef also has nearly disappeared from American markets. It is considered cheap and nasty. It is merely beef sliced and dried in the sun, and it will keep for years, but it is very unpalatable. It is still sold in the West Indies and some European countries, but it is not hought good enough for American saliors or explorers. Smoked beef and canned meats have driven it out of America.

The best canned soups are warranted for frow years, but they are generally good, for from ten to fifteen years. The soup-canning factories in this city are kept as clean as New England kitchens. The best meat is selected, and toiled in large copper tanks. The result is the "stock." which is the basis of all soups.

The best canned soups are warranted for five years, but they are generally good, for from ten to fifteen years. The soup-canning factories in this city are kept as ean as New England kitchens. The best seed and sold in large copper tanks. The sold in the stock in the "stock" which is the basis of all scipal and boiled in large copper tanks. The addition of tomatees turns this stock into tomato-soup; of chopped green turtle, into green turtle soup, and so on. There is a vegetable department in which the vegetables are washed, nared, and cut by machinery into odd little figures, such as stars and crescents and crosses. These are added to the stock just before it is taken from the tanks. After the filled cans are weighed and the weight is an important matter in determining the density and keeping quality) they are labelled, varnished, and hoxed, and the soup is ready to be eaten in Alaska, at the Cape of Good Hope, or on the South Sea Islands.

With canned fruits, the juice that accompanies the fruit is always syrup made of sugar and water, with as much taste of the truit as it acquires by contact with it. The raw fruit is poured into the boiling syrup, and the whole is canned while still hot. Milk is preserved for an indefinite time by boiling with a secret preparation of sugar. Beef, either fresh or corned, is merely steamed, boned, and pressed into cans. A two-pound can of this meat, retailed for 25 cents, is said to contain as much nourishment as 50 cents' worth of fresh meat from the butcher. The meat extracts are made from the juice extracted from raw meat under hoavy pressure. This juice is boiled down in some cases to a thin liquid, and in others to a stiff paste. Every manufacturer has his own secret way of preparing it, but the bases of all meat extracts is the juice from raw meat. Dealers say that the manufacturers give a correct statement of the number of pounds of meat required to produce an ounce of the extract, but it does not follow that the little jar contains as much nourishment as that many poun

Thirteen Years Old and Weighs 370 Pounds

Thirtees Years Old and Weighs 370 Pounds.

From the Fanklin (Tenn.) Review-Appeal.

Gallatin, Tenn., March 16.—A remarkable person was here to-day, and was a great attraction to the many people on the streets. It was a girl 13 years old who weighs 370 pounds. She is the grased paper should be removed, at the birds may assume a delicate and uniming it brown color. Great care must be served that they be not overdone, otherwise method suggested will be of little or no.

1. The flesh of the guinea fowl is of the a texture and color as that of the ruffed use or partridge.

The success which follows a close adherence to the instructions of a written or printed secipe is entirely dependent upon the intangible art of applying them. With some persons,

TRAITS OF THE OSTRICH.

FIGHT, PUSS, AND PEATHERS DESCRIBE THE CALIFORNIA VARIETY.

He Is Meaner of Disposition Than the Mean-cet Male and Can Guthlek Him-His Do-mestic Attributes, Superb Pinnes, Ap-pailing Voice, and Fondness for Scrapping. POMONA, Cal., March 19.—The best informed man in the country on ostriches and ostrich farming is H. G. Lawson of Pomona. He was manager of the pioneer ostrich farm in this country for six years, and has still considerable capital invested in the business. A Sux correspondent had a long chat with him out at the Pomona ostrich farm the other day. Men were then getting the hens ready for the

annual plucking of plumes.

I had to quit ostrich farming myself," said Mr. Lawson, "because I was actually afraid to be about the birds as much as the work demanded. The craziest, meanest mule that ever existed is a complacent, good-natured beast by the side of a mean ostrich. I have had my leg broken once, and have been black and blue and sore in bed for days at a time as a result of the work of plucking an ostrich hen. In one season two of my strongest and most agile men bad bones broken by unruly ostriches, that almost kicked the daylights out of the poor fellows. I have seen strong wooden ences kicked so hard by mad ostriches that you would believe the dents and cracks had seen made by a man with a big hammer. The ostrich can kick any way, and there is no dodging the kicks. He kicks from front, rear. and side, and it is wonderful how fast so strong a bird can put them in, too."

"But can't you get the birds so tamed and attached to you that they will permit you to

use them at will ?" 'I used to think that, but it can't be done. The ostrich has the smallest stock of brains of any beast or bird, except, perhaps, the I have tried for months, by the most patient work, the kindest treatment, and the best care, to get an ostrich attached to me, but it was no use. The bird would turn on me and kick at the very first opportunity. The hens don't have brain power enough to know any one from day to day. My workmen have all tried to tame ostriches, but they gave it up With the danger, so much patience long ago. and constant watchfulness must be exercised. day and night, on a large ostrich farm that we have to nay first-class wages. Nearly every

day and night, on a large ostrich farm that we have to pay first-class wages. Nearly every man who knows how to care for and pluck an ostrich in southern California gets \$40 to \$100 a month: a few get \$120 a month. I have often hired a big, bold fellow to work on our Analysis farm among the ostriches, and have had him quit work in a day or two, because he was too seared to risk his bones and flesh among the birds. It is queer that the ostrich is as mild as a dove so far as using his beak for fighting is concerned. Most people from the East are afraid that the ostriches will hurt them as they extend their long, fuzzy necks and great beaks over the fences of the farms, but I never heard of any harm from an ostrich's beak. These birds are the boss kickers, and confine their belligerent operations to their legs and great cruel claws.

"Ostriches are strict vegetarians. We feed them grain and vegetables of all kinds—corn, cabbage, alfaifa, and the like. The ostrich, as he goes on his graceful, undulating gallop across the field, is a thing of beauty, but I can't say that I exactly like all his ways. It have seen ostriches eat whole oranges right down at a gulp as fast as they could get their beaks upon the fruit. A few years ago an old gentleman from New York took his watch out to look at it while his family were watching some ostriches in the pen near at hand. The watch was not attached to any chain, and in a second an old hen who saw the shining timeplece had shot her beak over the railing and had the watch out of the old man's hand and down her throat. You never saw a more astonished man in all your life than that man as he looked up and saw the watch going into the ostrich's mouth. Fortunately the watch was a cheap silver one. It would have taken about \$500 in gold to induce me to kill that hen in order to restore the watch to the rightful owner. The watch was never recovered.

"But for fighting I suppose there is nothing in natural history that comes anywhere near the ostrich. Our birds have a fight as regularl

main there. One of the breeders remarked:
"It is the fast women who kill this business.
They are quick to follow the prevailing style, and whenever the plumes get too conspicuous among that class they suddenly go out of fashlon in good circles." It is safe, however, to predict that there will always be some market for good cetrich plumes.

When the proper time has come to pluck an ostrich, his lordship is cajoled, by means of an orange or other tidbit, until he is headed for a small box-like encissure, just large enough to hold him; a man slips in behind him, and, with a sudden rush, shoves him into the pen and claps the door shut. Here the bird has no room to kick and is at the mercy of the shears.

Ostriches cannot get under or over a railing four lest high; this is, therefore, all the fence really necessaryho keep them conflued. When a troop of ostriches sleep there is always one on the watch; when the head of one watcher sinks to restanother immediately pops up on guard. The old birds often make a loud, roaring sound, which can be heard for miles on a still evening. The birds sleep in a sitting posture, the body resting on two callous spots, one on the breast and the other under the tail. It is believed that the average life of an ostrich is forty years, and that they sometimes reach the nge of 100 years.

THE MUSKRAT IS ALL RIGHT.

The Man from Maryland Says We Needn't Worry About the Searcity of Terrapia. "Is pose I ought to say it in a whisper, or maybe I shouldn't say it at all," said a man from Maryland. "but it is a fact that before terrapin began to get scarce down in Maryland

nuskrats were more than abundant." Of course there was nothing for the reporter to do then but say:
"Well, what of that?"

"What of that?" exclaimen the man from Maryland, looking surprised. "wny, muskrats are scarce now, too!"

The reporter couldn't see why that was so appa'ling a fact that it ought to be told in a whisper, or even not told at all, and said so. "Oh, you can't, eh?" said the man from Maryland. "Well, you've noticed, maybe, that there hasn't been any falling off in the supply of terrapin stew in your restaurants here, scarce as terrapin are. If you are in the habit of frequenting restaurants where they deal in terrapin stew you must have noticed that. And it doesn't cost any more than it did when there were lots of terrapin, either." 'You don't mean ---' "I say nothing. But there hasn't been any

increase in the demand for muskrat skins overwhat it was ten years ago. They bagged ust as many muskrats for their skins down in Marvland ten years ago as they do to-day. There hasn't teen any epidemic that has car-ried off muskrats during that time, so far as I ried off muskrats during that time, so far as I have heard. Why should they go and get scarce, then, after there was no longer any way to disguise the fact that terrapin were fewer than the demand called for? I say nothing, but will suggest, without any hesitation, and suggest it out loud, that neither you nor any other man had better tell me that you wouldn't eat muskrat for 510, for I will have to tell you that you don't know what you are talking about. When handled right there isn't anything alive that makes a more palatable dish than this same miscalled animal, for it isn't a rat any more than a rabbit is, and not half as much as a squirrel is. Tom Murray might tell you that the hellbender is a greater delicacy

shout. When handled right there isn't anything alive that makes a more palatable dish than this same miscailed animal. for it isn't a rat any more than a rabbit is, and not half as much as a squirrel is. Tom Murray mighttell you that the helibender is a greater delicacy than this misunderstood game of the Maryland marshes. The belibender is the most hideous looking of all created things that ilive, move, and have their being in the temperate zone, but still Tom Murray will tell you that it is among the very best of things to eat. He used to serve them at the Ichthyophagous Club dinners, and he is serving them now to the statesmen gourmets that have the courage to eat at the Capitol restaurant.

When Tom served the helibenders to the Ichthyophagous Club dinners he cooked them plain, sauteed, and served them with sauce Tartare, and they were declared, by him, to be very nice. Since then, though, he claims to have demonstrated that that is not the way to cook the helibender.

"The helibender, you know, is neither fish, fiesh, nor fowl. It lives in the mud at the bottom of the Allegheny River and some of its tributaries during the winter, and has to be mined like coal. In the summer it either awins or crawls about in the streams, and even walks out and lies in the shade along the banks. It eats crawlish and the toes of courageous neople who go into the Allegheny to bathe, and some folks along the river declare that it is possessed of deadly venom. One old Allegheny River fisherman told me once that he knew that to be a fact, because he speared one in the body once, and it reached its head around and sank its fangs in the wooden spear handle began to swell, and kept on swelling until it got as big as the fisherman's arm, and then it burst into a hundred pieces. The poison that the hellbender's fangs had injected into the handle, though, was so deadly, and had infused the stick so completely, that the scattered pieces of the spear handle kept on swelling and bursting until the air was thick with flying splinters, and life time that me, as he looked the adversary for the form that the both of the control of the c

REVOLUTIONARY RELICS.

BUTTONS WORN BY BRITISH AND HESSIANS AND CONTINENTALS.

ion of a Long Island City Restdent Picked Up on the Scenes of Batties and Encompments of Bevolutionary Days-Bits of History Associated With These Battered, Corroded Disks of Metal.

W. L. Calver of 367 Lathrop street, Long Island City, has spent more than three years in collecting Revolutionary relics to be found on Manhattan Island. Mr. Calver is an enthusiastic antiquary, and he has counted no effort too great to secure even the smallest relic that would tell a dumb story of the period from September, 1776, to November, 1783, during which this island was occupied by the British. During all this time New York was the centre of operations for the entire British army on duty in America, and at one time or another almost every regiment in the service was stationed in or near what is now New York city. Mr. Calver has succeeded in finding buttons from the uniforms of every regiment of which there is any record that it ever was stationed on this island, except the Forty-second and Fifty-second regiments of Royal Highlanders, which were commanded by Lord John Murray and Col. John Clavering respectively. neither of whom obtained any marked distinction for himself or his regiment.



Mr. Calver's collection includes a number of spikes from flag poles, an iridescent rum bottle in a perfect state of preservation, which Is one of the four known to be in existence. large quantities of bullets and flints, and buttons from uniforms of the Forty-fourth (or Abercrombie's) regiment, Fortieth, Monekton's Seventeenth, Fraser's Seventy-first Highlanders, Fifty-seventh (or Irwin's), Seventh Regiment or Queen's Own Dragoons under the cruel Richard Prescott, the crack Third or Buffs, the buttons of which were surmounted with a thistle; the Tenth, Burgoyne's Sixteenth Light Dragoons, which were surrendered at Saratoga; Gen. Gage's own regiment, the Twenty-second; Howe's Twenty-third. Lord George Gordon's Twenty-sixth. Twenty-eighth or Erle's, the Thirty-third. commanded by Lord Cornwallis, and surrendered at Yorktown; Pigot's Thirty-eighth, the Forty-third, the Forty-fifth, under William Haviland, Elphinstone's Filty-third, the Fifty-fourth, the Sixty-third and Sixty-fourth, commanded by Colonels Grant and Pomeroy respectively; the Seventieth, which was the hated Gov. Tryon's regiment, the Eightieth Royal Edinburgh Volunteers, under Sir William Erskine, and the Royal Pioneers, a regiment of Highlanders.

This list includes the most famous regiments of the British army, and Mr. Calver delights in picking up the different buttons and recounting some of the deeds of the regiments to which they belonged. One of his most cherished relics is a button of the Forty-fourth, which has a large piece chipped out of it.

"This," he said, holding it up to the writer. "I found last year near the crossing of 199th street and Eleventh avenue, about the spot where old Fort George stood. Workmen were engaged in digging for the extension of 191st street when it was uncovered, and I eagerly selzed it. The Forty-fourth was one of the crack regiments of the British army, but a curious fatality seemed to attend it in America. It was one of the two regiments which left Alexandria, Va., in the spring of 1755 with Gen. Braddock, on his fatal expedition against Fort Duquesne. were surrendered at Saratoga: Gen. Gage's



"The gallant Gen. Abercromble led this regiment in a terrific charge up Breed's Hill at the battle of Bunker Hill, and fell at its head, a victim of the determined stand made by our own Prescott, who commanded his few Continentals to 'aim at the handsome coats,' pick off the commanders'. He was one of the first 'commanders' with 'handsome coats' to fall before that deadly fire.

"Near this same spot I found buttons of the Seventeenth, Fortleth, Fifty-fifth, Thirty-eighth and Seventy-sixth. The Seventeenth. Fortleth, and Fifty-fifth were at the battle of Princeton. The Seventeenth was broken, and the Fortleth and Fifty-fifth retreated to New Brunswick.

"That Seventeenth Begiment button," said the young antiquary, "reminds me of one of the most dramatic incidents during the kevolutionary war which but few people know of, though Lossing relates the incident vividly, though Lossing relates the incident vividly, though Lossing relates the incident high dragoons. At the battle of Monmouth the galiant officer, Col. Monckton, led the regiment in a furious charge. Just as he waved his sword, and with a shout called on his dragoons to charge, he was shot and fell. Adolphus states that 'relays of grenadlers buried his body, using bayonets for shovels, mingling tears with the earth they cast upon his body. A flerce conflict was held over his body. A flerce conflict was held over his body. A flerce conflict was held over his body. A flerce to his das sault his regiment had to retire without rescuing their dead commander. The body was carried to the rear and burled by the Americans. It is said that the only monument which marks the grave of this brave officer is a plain board that is painted red and in black letters bears his name and date of death, June 28, 1778. This board was propared and set up more than a half century later by a worthy Scotch schoolmaster who taught in the neighborhood."



one of my pets. Tarleton had a fine battallon of this regiment when he was defeated by Morgan at the battle of Cowpens. That button has peculiar value to me, however, as a memente of one of the most touching and impressive incidents of the war, which cannot be related too often.



memento of one of the most touching and impressive incidents of the war, which cannot be related too often.

The Reventy-first was known as Fraser's Highlanders, and distinguished itself on many battle fields. On the 7th day of October, 1777.

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Highlanders, and distinguished itself on many battle fields. On the 7th day of October, 1777.

Highlanders, and distinguished itself on the 177 cannot be many fields. Highlander of John Taylor nearby, and attended the Hessian officers, who was in the engagement. She, in a letter to a friend afterward, says it was Gen. Fraser's request when told that he must die, that, if Gen. Burgoyne would permit it, he should like to be buried at 6 o'clock in the evening on the top of a mountain in a redoubt which had been built there. This mountain or hill was some distance to the west of the house in which the commander was dying, and about one hundred feet high. The next morning anout 8 o'clock Gen. Fraser died.

"Although Gen. Burgoyne was anxious to abandon his position early in the day he would not do so until he had compiled with the dying request of his gallant comrade, and at great risk remained in his position until the hour should arrive, when the deal soldier had descired to be buried.

"Attoo'clock, says Baroness Reidessel, 'the Corpse was brought out and was saw all the Generals attend it to the mountain. The chaplain, Mr. Brudenell, performed the funeral service, rendered unusually solemn and sawful from the enemy's artillery. Many cannon balls flew close by me, but I had my eyes directed toward the mountain where my husband was standing amid the fire of the eneny, and, of ourse, I could not think of my own danger.

"Just a sunset on that calm October evening, according to Lossing, the corns."

danger.' dust at sunset on that calm October even-



vented from consummating his perfidy under a flag of truce.

Here is the only gold button in my collection, said Mr. Caiver, taking up one with the mark of the Fifty-seventh on it. "At one time this may have bedecked the splendid uniform of a gorgeous Adjutant. The Fifty-seventh was the regiment of Col. John Campbell, who was killed at the capture of Fort Montgomery. This was found in Riverside Park on the west shore of the Harlem, about 200th street, in front of an old canal boat which is used by a Mrs. Bronson as a restant rant. When found it was in a very diapidated condition, but I pressed it out and filled in the ground or crevice in a rock, and he has to be dug out with pleks and he has to be dug out with the nunters capture the for always obtainable at the nearest farmhouse. Frequently the nunters capture the fox alive and keep limits to turn loose an the fox alive and keep limits. The fifty-seventh the fox alive and keep limits to turn loose an the fox alive and keep limits to turn loose an the fox alive and keep limits. The fifty-seventh he has to be dug out with the fox alive and kee

looks almost like a perfect button.

Ind a great many of my buttons in gardens, but these are almost always valueless. The fertilizer used in the gardens has a very damaging effect on all metal, and in comparatively a few years buttons are so caten away that they are not recognizable."
Mr. Calver has a large number of Hessian buttons, but none of them are numbered. He says that it was not the custom of Hessian regiments to have the numbers of their regiments anywhere on their uniforms.



FOX HUNTING IN VIRGINIA

PLANTERS RIDE TO THE HOUNDS AS THEIR COLONIAL ANCESTORS DID. The Orent Ante-Rellum Kennels and Statics

he Great Ante-Bellium Rennets and Statiss of Hunters Went With the War, but Old Virginia Sporting Blood Still Warns to the Chanc-Reynard's Speed and Devices, "Up to the breaking out of the civil wat, and, in fact, from the earliest colonial days." said a reminiscent Virginian. "any farmer and planter in Virginia would have thought that he was not entitled to the rester of his neighbors unless he kept his pack of for hounds and his stable of fine-bred bunters True to the blood of his English ancestors regarded riding to the hounds as the one recreation to engage the time, excite the blood, and try the skill and courage of the centleman sportsman. The same hearty spirit possesses every well-born native V ginian to-day, but the cruel arbitramer war took away the opportunities and rem the conditions that made his indulge as an independent citizen possible. Defere it war the Virginia gentleman lived a line of the He toiled not, neither did he spin. His che of slayes not only toiled for him without me and without price, but they represente goodly share of his wealth. Slaves carethis hunters and his bounds, and the expetent his hunters and his bounds, and the expetent was as helm But the war left him minus his slaves, with his plantation impoverished, if not a see of complete ruin. He had to go to work no longer had the means to keep up his more his stable, and with the war passed at the glory of Virginia as a universal for his gommunity. But the grand sport is hy means dead in the Old Dominion. When none of the great ante-helman particle of the great and with the slaves of hounds are kept by individual farers, there are few plantations it do not boast of one or more hounds of the saffamous strain that made music among thills in the slavery days. Every farmer mages to keep at least one good hurse that over eager to bear him across country, within a few miles a respectable pack hounds may be collected at the sound of horn, and a sufficient number of hunters follow them and waken memories of the fox-hunting days. Then clubs have be formed in various parts of the State, whe kennels and stables are not surpassed in where. Lynchburg, especially, has a famo kennels and stables are not surpassed in where club.

"Unless it is in North Carolina and perhal none or two counties in south-astern. Femsylvania, I know of no other part of the Units and the several country of the time. war the Virginia gentleman lived a lift He tolled not, neither did he spin. H

ball a few clone by me, but I not my syes the band was standing amid the fire of the search and of course. I could not think of my own ing according to present the think of the search and the standard and the search and the sear

every man or woman would start in on the last day just as fresh and eager as they started on the first. I say every man or woman but, unfortunately, the character of the country in Virginia is such that not many of the fair sexhave the endurance to ride a hunt out. It is hilly and thickly covered with forest and undergrowth, placing one encumbered by a riding habit, as a lady rider must be, at a great disadvantage. But there are some fair daughters of the Old Dominion who are always ready to brave the hardships, and even dangers, of the chase, and who are frequently in at the death after a ride of many miles over the roughest country in the State.

LO BESSIONS'S HENS.

A Neighbor Who Got the Better of the Wily Chautaugua Politician,

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